

===== WPI =====

TI - Oily spicing agent prepn. - by contacting aq. soln. contg. natural fragrance components, with porous resin or silica gel adsorbent etc.

AB - J59169464 The process comprises passing an aq. soln. contg. natural fragrance components and opt. water miscible organic solvent up to about 10 wt.%, through adsorbent which comprises porous synthetic resin or chemical bond type silicagel to catch the natural fragrance components on the adsorbent, and then passing liq. triglyceride through the adsorbent to elute the natural fragrance components.

- The raw aq. soln. is e.g. squeezed juice, extract and distillate of animal or plant material such as fruit, vegetable, coffee, meat, fish, milk, etc. The liquid triglyceride is e.g. rapeseed oil, safflower oil, cacao fat, beef fat, peanut oil, etc.

- ADVANTAGE - The natural fragrance components are easily recovered from the aq. soln. in high yield. (/0)

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- JP4040398B B 19920702 DW199231 C11B9/02 004pp

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PA - (HASE) HASEGAWA CO LTD

MC - D03-H01D D10-A06

DC - D13

IC - A23F5/48 ;A23L1/22 ;A23L1/221 ;C11B9/02

AN - 1984-273707 [44]

===== PAJ =====

TI - PRODUCTION OF OIL-SOLUBLE FLAVOR

AB - PURPOSE: To obtain an oil-soluble flavor for use as food additives, having improved storage stability with volatilization of low-boiling volatile aromatic components prevented, by treating an aqueous solution containing a natural aromatic component containing a water-miscible organic solvent in a specific proportion with a porous polymer resin or liquid triglyceride, etc.

- CONSTITUTION: (A) An aqueous solution containing a natural aromatic component (containing $\leq 10\text{wt}\%$ water-miscible organic solvent) is treated with (B) a porous polymer resin or chemically bonded type silical gel, and (C) a liquid triglyceride is then added thereto to give the aimed oil-soluble flavor.

- EFFECT: The aimed oil-soluble flavor can be obtained in high yield with retained improved aroma balance without hydrolysis and dehydration, etc. of the natural aromatic component.

- USE: For additives in drinks, tobacco, medicines, feeds, etc.

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PA - HASEGAWA KORYO KK

IN - MATSUKURA KATSUKI; others: 02

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